



FRANKIES 925

NASHVILLE, TENNESSEE



Spuntino

PRIVATE EVENTS
& CATERING



Frankies takes great pride in our ability to bring our familiar and beloved restaurant classics to your events whether they're in any of our spaces, at a local venue, or in your backyard.

Our hope is to serve as the steward of unforgettable gatherings large and small for many years to come, just like we've done things in Brooklyn for the last two decades.



Our spaces can accommodate
a wide array of events.
From our private dining room for
smaller gatherings,
to a buyout of the restaurant for
receptions of up to 130 guests.



PRIVATE DINING ROOM



PRIVATE DINING ROOM

For parties of up to 25 who desire total privacy, our private dining room evokes the warmth and celebratory feel of a dinner party held at a friend's home—and features its own private entrance.

- 10 to 25 guests
- a la carte beverage options
- customizable menus from pizza to family style pasta dinners



A wooden outdoor bar cart, model 925 SPUNTINO PATIO, is shown against a teal textured wall. The cart has a top shelf with two brass lamps, a leather pouch with a grapevine design, and a wicker basket. The main body features a slatted back and a wooden top surface. On the top surface, there are two green bottles, a stack of white plates, a stack of white glasses, a stack of white wine glasses, and a small wooden box containing folded white towels. A single white plate is also on the surface. The cart is made of light-colored wood and has a small 'Outsunny' logo on the bottom front.

925 SPUNTINO PATIO



925 SPUNTINO PATIO

For all your garden party needs,
the patio is a great option
for groups of 20-50 for a seated dinner
or up to 85 for a cocktail style event.
The perfect choice for rehearsal dinners and
welcome drinks.

- 20 to 85 guests
- Optional tent rental
- Customizeable food & beverage packages



FULL BUYOUT OF FRANKIES 925 SPUNTINO





SPUNTINO 925 DINING ROOM

The Spuntino Dining Room is a grand, high-ceilinged space with warm wood accents. Designed to accommodate a variety of event styles, the room features a stunning bar upon entry, cozy booth seating, and long communal tables perfect for family-style dining and shared moments. Low lighting and candlelight set a romantic tone, while adjoining lounge areas offer relaxed spaces for mingling and conversation.

- 50 to 130 guests
- Adjoining patio & lounge spaces included
- Customizable food & beverage packages
- Complete privacy and the dedication of our entire team to your event!





CATERING & OFFSITE EVENTS

Put us in charge of the food for your next event!

We offer full service & staffing offsite
as well as custom food & beverage packages.

From backyard pizza dinners, to corporate holiday parties, or wedding
receptions at other venues, our team can execute our menus from just
about anywhere.



CLASSICS 3 COURSE MENU

\$75.00 per person, served family style



For The Table

Chef's Selection of Bread, Salumi, Cheeses, Vegetable Antipasti & Marinated olives

First Course

Served Family Style, Please Select Two

Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado with Balsamic Vinegar

Arugula and Bufala Mozzarella

Little Gem, Radicchio, Castelvetrano Olives, Herbs & Shallot Vinaigrette

Second Course

Served Family Style, Please Select Two

Cavatelli with Hot Sausage & Browned Sage Butter

Gnocchi Marinara & Fresh Ricotta

Frankies Meatballs with Pine Nuts & Raisins

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Rigatoni alla Vodka & Fresh Ricotta

Chicken Scarpariello with Sweet Sausage, Hot Cherry Peppers, & Polenta

ask about our seasonal options

Dessert Course

Please Select Two

Red Wine Prunes with Mascarpone

Ricotta Cheesecake

Chocolate Tart

SEASONAL 4 COURSE MENU

\$85.00 per person, served family style

For The Table

Chef's Selection of Bread, Salumi, Cheeses, Vegetable Antipasti & Marinated olives

Salad Course

Served Family Style, Please Select One

Escarole Salad with Walnuts, Pecorino,
& Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley
with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado
with Balsamic Vinegar

Arugula and Bufala Mozzarella

Little Gem, Radicchio, Castelvetrano Olives,
Herbs & Shallot Vinaigrette

Additional selections available for \$10 per person

Pasta Course

Served Family Style, Please Select One

Cavatelli with Hot Sausage & Browned Sage Butter

Gnocchi Marinara & Fresh Ricotta

Frankies Meatballs with Pine Nuts & Raisins

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Rigatoni alla Vodka & Fresh Ricotta

Additional selections available for \$10 per person

Dessert Course

Please Select Two

Red Wine Prunes with Mascarpone
Ricotta Cheesecake
Chocolate Tart

Main Course

Served Family Style, Please Select Two

Chicken Scarpariello with
Sweet Sausage & Hot Cherry Peppers

Grilled Whole Bucksnort Trout with
Turnips, Pistachio & Lemon

Sliced Ribeye, served Chilled with Arugula,
Red Onion, and Pecorino

Porchetta with Mushrooms, Marsala,
Polenta & Broccoli Rab +\$8/person

Herb Crusted Roasted Ribeye with Roasted Root
Vegetables +\$8/person

Additional selections available for \$15 per person

BUFFET STYLE MENU

\$45.00 per person

Salad Course

Please Select Two

Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado with Balsamic Vinegar

Little Gem, Radicchio, Castelvetrano Olives, Herbs & Shallot Vinaigrette

Entrée

Please Select Two

Additional selections available for \$10/person

Cavatelli with Hot Sausage & Browned Sage Butter

Cavatelli with Roasted Cauliflower & Browned Sage Butter (Vegetarian)

Rigatoni alla Vodka & Fresh Ricotta

Chicken Scarpariello with Sweet Sausage & Hot Cherry Peppers

Frankies Meatballs with Pine Nuts & Raisins

Cheese (Vegetarian) or Bolognese Lasagna

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Dessert

Please Select Two

Red Wine Prunes with Mascarpone

Ricotta Cheesecake

Chocolate Tart



COCKTAIL RECEPTION & PASSED CANAPES

Frankies Antipasto Table

\$15 per person

Selection of Salumi, Cheeses, Vegetable Antipasti & Marinated olives Housemade Pizza Bianco Bread

\$20.00 per person, per hour

Please select up to 5 from the choices below:

Passed Items

Chicken Spiedini with Salsa Verde

Crab Cakes with Calabrian Aioli

Cocktail Style Frankies Meatballs

Mozzarella and Prosciutto Skewer

Caprese Skewers with Balsamic Glaze

Sicilian Pizza :

Choice of Regular, Pepperoni, or Tomato +\$5/person

Crostini

Whipped Ricotta & Honey

Kale & Harissa

Mushroom & Pecorino

Tuna & Red Pepper

Boquerones

Raw Bar

Oysters with Red Wine Mignonette \$10/person

Shrimp Cocktail with Cocktail Sauce \$10/person

Fingerling Chips, Caviar and Crème Fraîche \$20/person supplement

OPEN BAR BEVERAGE PACKAGE

A full selection of premium spirits and mixers,
flat and sparkling water, soft drinks, and juice.
Specially selected wines to complement our menus
and locally sourced beer.

All beverage selections are subject to seasonal availability.
\$45.00 per person for three hours \$15.00 per person each additional hour

LIQUOR

Wheatley Vodka
Askur London Dry Gin
Petro Tequila
Buffalo Trace Bourbon

BEER

Peroni, Italian Lager
Southern Grist, *Teal*, IPA
Wiseacre *Tiny Bomb*, Pilsner

SPARKLING WINE

Silver Gate, Cava Brut NV, Catalonia, Spain
A light, clean and dry Cava. Classic, versatile.

WHITE WINE

Franco Serra Gavi 2024, Piedmont, Italy
*A Light, Crisp Italian wine with soft minerality and juicy citrus
notes. No oak. Versatile and crowd pleasing*

RED WINE

Lucignano Chianti 2024, Tuscany Italy
*Light bodied red with bright red fruits, Mediterranean herbs and
grippy tannins. A perfect pairing for all Frankies classics.*

Beer & Wine Packages and on-consumption also available.

UPGRADED BEVERAGE OPTIONS

The selection of premium spirits and wines are available
as replacements to the beverage package, or in addition.

\$60.00 per person for three hours

\$20 per person each additional hour

Additional spirits are also available, please inquire with specific requests

LIQUOR

Roku Gin
Ketel One Vodka
Casamigos Blanco Tequila
Weller Reserve

Specialty Cocktails are available for
\$5.00 per cocktail
inquire about custom cocktails

SPARKLING WINE

Seasonal Champagne Selection \$15.00/person
A classic Champagne, please inquire

WHITE WINE

Columna Albariño 2022, Galicia, Spain \$5.00/person
A fresh, vibrant and light wine with fresh acidity. A perfect reception wine.
Sandhi Chardonnay 2022, California, USA \$7.00/person
Classic Chardonnay with notes of orchard fruit and citrus.

RED WINE

G.D. Vajra Langhe Nebbiolo 2022 Piedmont, Italy \$5.00/person
Classic Nebbiolo from the Langhe with red fruit, spice and gentle tannins.
Volpaia Chianti Classico 2022 Tuscany, Italy \$7.00/person
100% Sangiovese with dark red fruit, velvety tannins and hints of earth.
Please inquire about additional wines available from our cellar



2025 Frankies Drop Off Catering Menu

All Items Priced at portions for 10 people unless otherwise specified

FRANKIES SIGNATURE ANTIPASTI ~ \$190

Includes Chef ’s selection of Cured Meats, Cheese, Roasted Vegetables, & Olives

Housemade Pizza Bianco ~ \$12 / loaf

SALADS

Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion ~ \$120

Romaine Hearts with Caesar Dressing ~ \$115

Fennel, Celery Root, & Parsley

with sliced red onion, lemon, and pecorino ~ \$120

Roasted Beets & Avocado with Balsamic Vinegar ~ \$120

Little Gem, Radicchio, Castelvetro Olives, Herbs & Shallot Vinaigrette ~ \$120



PIZZA

18” round - 8 slices

Classic \$27

Bianco DiNapoli Tomatoes, mozzarella, Pecorino-Romano, Sicilian oregano

Tomato \$25

Bianco DiNapoli Tomatoes, Sicilian oregano

Pepperoni \$32

Bianco DiNapoli Tomatoes, mozzarella, pepperoni, Pecorino-Romano, Sicilian oregano

Supreme \$ 35

Bianco DiNapoli Tomatoes, cacio e pepe sausage,

pepperoni, peppers, black olives, mushrooms, mozzarella, Pecorino-Romano

Frankies Hot \$32

Bianco DiNapoli Tomatoes, Frankies hot sausage, mozzarella, Pecorino-Romano

HOUSE-MADE PASTAS & SPECIALS

Cavatelli with Hot Sausage

& Brownd Sage Butter ~ \$195

Cavatelli with Roasted Cauliflower

& Brownd Sage Butter ~ \$195

Sweet Sausage, Roasted Peppers, & Onions

over Pine Nut Polenta ~\$150

Meatballs (25) with Pine Nuts & Raisins ~\$190

Chicken Scarpariello with Fennel Sausage,

Cherry Peppers & Polenta ~ \$ 195

Eggplant Marinara with Pecorino ~ \$180

Herb Crusted Roasted Ribeye with Potatoes ~\$270

LASAGNA ~ \$185

requires at least 1 week notice

Traditional Bolognese & Bechemel Lasagna

Vegetarian Option Available

WHOLE PORCHETTA ~\$425

feeds 15 to 20 guests, requires at least 1 week notice

Porchetta, Oyster Mushrooms, Marsala served with Polenta & Broccoli Rabe

DESSERT

Tiramisu ~ \$120

Chocolate Tart ~\$90

Ricotta Cheesecake ~ \$90

Additional Costs

The following costs are based on the specifics of your event and are in addition to the food & beverage minimum requirements of each space.

STAFFING SERVICE:

The staffing needed to execute your event is based on your final guest count, the venue & event timeline logistics, the amount of setup and break down time required, as well as the complexity of the menu. The service team is exclusive to your event and will manage the full run of show from set up to breakdown.

SERVICE WARE RENTALS:

The service ware rentals required to execute each event fluctuates depending on the needs of the event and what is already available at the venue. Each proposal will receive an estimate of rental charges based on the given event logistics. This applies to events at Frankies as well as those at off-premise locations.

FACILITY & ADMINISTRATION FEE:

All events are subject to facility or administration fee of 10% of the event's food & beverage total.

This fee is not a gratuity and serves to offset ancillary expenses associated with the planning, administration, and production of the event.

This applies to events both at Frankies and off-premise.

TAX:

All event charges are subject to applicable TN sales & alcohol tax.

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